

Dinner

Appetizers

Crocked Onion Soup sealed with cheese
Yesterday's Clam Chowder
Quiche of the Day
Spicy Shrimp Cocktail
Five Oysters on Half Shell
Hot & Spicy Chili
Oysters Rockefeller

Escargots on Mushroom Caps w/garlic butter
Baked Stuffed Mushrooms
Baked Clams Casino w/Bacon
Alaskan King Crab Cocktail
Cherrystones on Half Shell
Chilled Tomato Juice
Shellfish is served in its season.



A La Carte Salads

Spinach Salad
Tossed Garden Salad
Hearts of Lettuce
Salad Bar Alone without Entree
Cesar Salad

A La Carte Vegetables

Fresh Leaf Spinach
Broccoli Hollandaise
Sauteed Mushrooms
Asparagus Hollandaise
Sauteed Mushrooms, Peppers & Onions

Main Course

Our Main Course is served with Salad Bar & Home Baked Bread
Baked - Delmonico Potato or Rice
Vegetable of the Day

Fish

Broiled Boston Scrod
Baked Stuffed Filet of Sole
Broiled Chatham Bay Scallops
Broiled Nantucket Swordfish
Baked Stuffed Jumbo Shrimps
Boiled Live Lobster 1 1/4 lb.
Baked Stuffed Lobster
w/Crabmeat & Scallop dressing

One Pound of Alaskan King Crab
Legs in Cracked Shell

Our fresh fish is broiled in butter & wine & topped with Crabmeat & Seasoned crumbs. Plain Broiled "Cape Cod" style is available upon request.

Grill

Tenderloin Brochette on Rice
Barnsized Sirloin Steak 18 oz
Filet Mignon 10 oz
Double Thick Kidney Lamb Chops
Club Sirloin 28 oz
Broiled Small Sirloin Steak 10 oz
15 oz. Tenderloin smothered
with sauteed peppers, onions & mushrooms

All Grilled items are served either plain, with mushroom or bernaise sauce, as requested.

Saute

Sauteed Beef Tenderloin
w/Mushrooms & Burgundy sauce
Veal Oscar w/Asparagus & Hollandaise
Veal Marsala
Shrimp Scampi on Rice
Saute Alaskan King Crab
in/cracked shell
Chicken Marsala

Chicken, Duckling & Ham

Baked Stuffed Chicken Breast
w/Supreme Sauce
Baked Virginia Smithfield Ham
w/Raisin Sauce
Baked Chicken Breast
Eugene Style
Roast Country Duckling
w/Bing Cherry sauce

Roast Prime Ribs

Traditional Cut
English Cut - two thin slices
Single English Cut - one thin slice
Heavy Cut

Other Distinguished Bill of Fare

Veal Cordon Bleu & Beef Wellington is prepared in limited quantity each evening by Chef Blair Wells and may be available.
Ask your server.



All charge cards except Carte Blanche

Desserts from our dessert bar...

German Black Forest Cake
Pie of the Season ala mode
Brownie ala mode
Chocolate Layer Cake
Ice Cream Crepe w/choice of Hot Fudge,
Strawberries, Butterscotch, Creme de Menthe or Kahlua

Strawberry, Hot Fudge, or Butterscotch Sundaes
Grapenut, Indian or Bread Pudding
New York Cheesecake w/strawberries
Strawberry Shortcake
Pecan Pie

All desserts and bread are baked in our kitchen except New York style cheese cake.
Fresh Whipped Cream is available for all desserts.